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**CLAIMS**

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**[Claim(s)]**

[Claim 1] 1 to 15% (it is [ a weight reference and the following ] the same) of a gelling agent, 94.5 to 50.0% of honeydew (55 to 75% of sugar concentration), 1.5 to 22.5% of an emulsifier, a confectionery service-water middle oil molding lubricant fat constituent containing 3 to 40% of fats and oils.

[Claim 2] The oil and fat composition according to claim 1 whose gelling agent is a kind chosen from soybean protein, powdered egg white, and curdlan, or two sorts or more.

[Claim 3] The oil and fat composition according to claim 1 or 2 in which honeydew contains sorbitol (70% of sugar concentration) at a rate of not less than 30%.

[Claim 4] The oil and fat composition according to any one of claims 1 to 3 in which an emulsifier contains glycerin saturated fatty acid ester, propylene glycol fatty acid ester, polyglyceryl fatty acid ester, and a sucrose fatty acid ester.

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[Translation done.]

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**EXAMPLE**

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[Example] Although an example and a comparative example are illustrated below and the effect of this invention is clarified further, it cannot be overemphasized that it is not what this is illustration and is limited by the illustration which requires the pneuma of this invention. % and the part which are shown below mean a weight reference.

[0024] The constituent was prepared by one or less-example combination.

oleum rapae 6.0 copies Stearic acid monoglyceride . 3.2 behenic acid propylene glycol ester . 2.0 the deca glycerol MONOMIRI State 0.5 sugar ester (HLB, 11) -- 0.3 sorbitol (70% of sugar concentration) 72.0 separation soybean protein \* 8.0 calcium chloride 0.008 water 8.0 \* FUJI OIL Co., Ltd. make (trade name . Fujipro SE)

[0025] The mixed liquor of sorbitol and water was made to dissolve or distribute a sugar ester, the deca glycerol MONOMIRI State, separation soybean protein, and a calcium chloride among the above-mentioned combination, and the aqueous phase was adjusted.

[0026] On the other hand, oleum rapae was made to dissolve or distribute other emulsifiers at 70-75 \*\*, and the oil phase was adjusted. Subsequently, the oil phase was made to add and emulsify gradually, stirring by a homomixer (TK homomixer, about 3000 rpm) in the aqueous phase at 70-75 \*\*, and also it stirred and emulsified for 10 minutes, and the oil-in-water type oil and fat composition was obtained.

[0027] The constituent was prepared by two or less-example combination.

oleum rapae 6.0 copies Stearic acid monoglyceride . 3.2 behenic acid propylene glycol ester The 2.0 deca glycerol MONOMIRI State 0.5 sugar ester (HLB 11) -- 0.3 sorbitol (70% of sugar concentration) 72.0 powdered-egg white 8.0 water By 8.0 or more combination. It carried out like the precedent and the oil-in-water type oil and fat composition was obtained.

[0028] In comparative example 1 Example 1, others obtained the oil-in-water type oil and fat composition similarly not using separation soybean protein.

[0029] Each oil and fat composition obtained in the sponge cake calcination test examples 1

and 2 and the comparative example 1 was used, and the sponge cake was calcinated by the following combination.

[0030]sponge cake combination sand Sugar 60 copies -- all -- Egg 100 water 23 oil-in-water-type oil and fat composition 75 wheat flour 100 baking powder 2 [0031]After carrying out the allyne mix and whipping all raw materials for 3 minutes with the graduation 3 with the Hobart mixer at the above-mentioned combination, it calcinated in No. 6 DEKO, 250 g of cloth, 180 \*\*, and 20 minutes.

[0032]evaluation cloth specific gravity of a calcination sponge cake Meal Admiration . -----  
----- ----- example 1 0.34 Mouth-melt is [ that there is nothing with Neto ] good. Example 2  
0.34 Mouth-melt is [ that there is nothing with Neto ] good. Comparative example 1 0.32 It is  
Neto \*\*\*\* ----- although it is soft.

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[Translation done.]